



# Breckenridge Brewery



## STARTERS

### **GF** AGAVE SHRIMP

half pound sauteed shrimp, agave wheat, chorizo, garlic butter, achiote, toast \$14

### CHICKEN WINGS

choose from house buffalo or sweet sesame soy ginger, carrots, celery \$10

### **GF** NACHOS

salsa, cheddar-jack, olives, red peppers, cilantro lime marinated jalapenos and onions, sour cream \$10

add: guacamole \$2 chicken \$5  
shaved roasted ribeye \$9 chorizo \$6

### **V** BLACK BEAN AVOCADO HUMMUS

black bean, avocado, tahini, garnished with roasted red peppers, diced red onion and cilantro \$10

### BEER - CHEESE FRIES

beer-cheese, candied bacon, cheddar-jack, chives \$8

### **V** SPICY SOY GLAZED EDAMAME

sauteed garlic edamame, soy glaze \$7

### **V** TORTILLA CHIPS & FRESH SALSA

\$5  
add: guacamole \$2

### **GF** OLD BAY CRAB DEVILED EGGS

four halves sprinkled with paprika and chives \$11

### PRETZEL BITES

cheese dipping sauce and beer mustard \$9

## SANDWICHES

choice of fries, slaw, mashers. Substitute soup, salad or mac n cheese \$3, gluten free bun \$1.50

### FRENCH DIP

shaved roasted ribeye, provolone, sauteed mushrooms and onions, horsey sauce, au jus \$16

### TURKEY APPLE

all natural turkey, creamy brie, bacon, apple, pomegranate reduction, croissant \$13

### REUBEN

choice of corned beef or turkey, swiss, sauerkraut, thousand island, marble rye \$12

### PORTABELLA

balsamic portabellas, spinach, avocado, provolone, pesto aioli, ciabatta \$12

### CUBAN

slow braised pork, shaved ham, spicy pickles, beer mustard, hoagie roll \$14

### CHICKEN CORDON BLEU

grilled chicken breast, shaved ham, swiss cheese, mustard cream \$15

### CAROLINA STYLE PORK SANDWICH

slow braised pork, carolina bbq sauce, slaw \$11

## SOUPS AND SALADS

add to any salad: grilled chicken \$5, smoked salmon \$6, sauteed shrimp \$6, shaved roasted ribeye \$9

choice of bleu cheese, ranch, honey mustard, balsamic vinaigrette, sesame soy ginger vinaigrette

### **GF** **V** CHIPOTLE BLACK BEAN SOUP

garnished with sour cream, red pepper, chives \$5

### BEER CHEESE SOUP

buffalo sauce, blue cheese, swiss \$5

### SOUP OF THE DAY

house made chef creations \$5

### SOUP AND SALAD

house salad with choice of soup \$9

### SMOKED SALMON

spinach, dried cranberries, goat cheese, pumpkin seeds and roasted squash \$17

### BIG HOUSE SALAD

mixed greens, hard boiled egg, shredded carrots, cherry tomatoes, cucumber, red onions, cheddar jack, garlic croutons \$12

### ASIAN KALE SALAD

grilled chicken, shredded cabbage, shredded carrots, cilantro, roasted red peppers, sesame seeds \$16

### \* ARUGULA SALAD

roasted shaved ribeye, red beets, shredded carrots, parmesan cheese, pomegranate seeds \$19

## BREWHOUSE FAVORITES

### ELK MEATLOAF

portabella mushrooms, ground bacon, chipotle berry reduction, mashed potatoes, brown gravy \$17

### \* 50/50 BURGER

bacon and beef patty, oaxaca cheese, green chili strips, fried avocado, chipotle mayo \$14

### MAC N CHEESE

creamy cheese sauce, spinach, broccoli and bacon \$15

add grilled chicken \$5 roasted shaved ribeye \$9  
shrimp \$6

### FAMOUS FISH & CHIPS

ale battered pacific cod, tartar, slaw, fries \$13

### RUBY RED TROUT

chili-lime butter sauce, coconut-lavendar rice, seasonal veggies \$25

**GF** - items may be prepared gluten free, please ask your server **GF** - items are gluten free **V** - items are vegan **V** - items may be modified vegan, please ask your server \* - these items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# 600 South Main St

## www.BreckBrewPub.com



### BURGERS

choose: ground beef \$10, black bean patty \$9, elk burger \$11, grilled chicken \$10

choice of fries, slaw, mashers. Substitute soup, salad, or mac n cheese \$3 Substitute gluten free bun \$1.50

all burgers are cooked medium unless requested otherwise.

#### \* LAS VEGAS

bacon, swiss, avocado, crispy onion strings add \$7

#### \* BACON AND CHEESE

bacon, choice of cheese add \$3

#### \* QUANDARY

beer sauteed mushrooms and onions, provolone, side of thousand island add \$3

#### \* CALIENTE

cilantro-lime marinated jalapenos and onion, guacamole, chili pepper gouda add \$4

#### \* CREATE YOUR OWN

bacon, guacamole, fried egg, avocado, crispy fried onion strings each \$2

american, bleu, cheddar, provolone, swiss, chili pepper gouda, oaxaca each \$1

sauteed mushrooms, sauteed onions, cilantro lime marinated jalapenos and onions each \$1

### KIDS

choice of fries, mashers, yogurt. Substitute fruit \$1.50

#### HOT DOG

all beef \$5

#### FISH & CHIPS

battered pacific cod \$5

#### KRAFT MAC & CHEESE \$5

#### MINI BURGER \$5

#### CHEESE QUESADILLA

flour tortilla, cheddar-jack cheese \$5

#### CHICKEN FINGERS

crispy fried \$5

#### FRUIT & YOGURT

fresh seasonal fruit, Noosa vanilla bean yogurt \$5

### ENTREES

served after 4pm

#### \* BISTRO HANGER STEAK

chimichurri, mashers and brown gravy, seasonal veggies \$25

#### GF \* PORK TENDERLOIN

cheddar-chorizo mashers, tomatillo salsa, seasonal veggies \$19

#### \* PESTO GNOCCHI

cherry tomatoes, spinach, parmesan cheese, pesto cream \$14

add grilled chicken \$5 smoked salmon \$6

shaved roasted ribeye \$9 sauteed shrimp \$6

#### PARMESAN ENCRUSTED SALMON

lemon cream sauce, wild rice pilaf, seasonal veggies \$26

#### RAVIOLI

ask about today's selection \$21

### SIDES

#### HOUSE SALAD

mixed greens, carrots, cherry tomatoes, cucumber, cheddar-jack, garlic croutons \$4

#### FRENCH FRIES \$4

#### MAC N CHEESE

noodles and creamy cheese sauce \$4

#### MASHERS

red potatoes, vegetarian gravy \$4

#### SLAW \$4

#### FRESH FRUIT

mixed seasonal fruit \$4

### DESSERTS

#### CHEESE CAKE

ask about today's selection \$8

#### DESSERT SPECIAL

ask about today's selection \$8

### HAPPY HOUR

#### DAILY 3-6PM BRECKENRIDGE

#### HANDCRAFTED ALES \$2 OFF

#### SUNDAY- THURSDAY 3-5PM HALF PRICED APPETIZERS [EXCLUDES NACHOS]

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